

Cookie Recipes
2024 Cookie Swap



Triangle Sons & Daughters of Italy in America

Anisette Cookies

Sjondi Dudley



IAnisette Cookies

4 C Flour

1 C Sugar

1 T Baking powder (yes, tablespoon!)

½ C Milk

¾ C Extra Virgin Olive Oil

1 T Anise extract

2 Large eggs

Mix flour, sugar, and baking powder well. Make a well in the center and add the remaining wet ingredients. Mix until the dough is sticky. Oil fingers and pinch off 1" pieces.

Bake at 375* for 8 minutes, or until the bottoms are lightly browned. Dip cookies in icing and sprinkle with round sprinkles.

Icing

1 Cup Powdered sugar

1 tsp Anise extract

2 T Heavy cream

Sift powdered sugar and add remaining ingredients, mixing until smooth. Adjust the powdered sugar and/or heavy cream to get the desired consistency that is not too runny.

Appalachian Sugar Cookies

Barbara White



1 cup butter, softened
1 1/2 cups sugar
2 eggs
1 tsp pure vanilla extract
3 cups flour
1/2 tsp baking soda
pinch salt
3/4 cup milk

Preheat oven to 400 degrees.

Add butter, sugar, & eggs to large mixing bowl, blending well.

Add vanilla, soda, salt, & milk. Blend well.

Add flour and mix thoroughly.

2 teaspoons of mix per cookie on a greased cookie sheet.

Sprinkle top with sugar.

Bake until dome-shaped and lightly brown around the bottom of the cookies.

Biscotti Bars

Janne LoFaro



**DeSorbo Family recipe by Ann DeSorbo Young
Submitted by Janne LoFaro**

**½ c butter
¾ c sugar
3 eggs
3 c flour
3 tsp baking powder
½ tsp salt
2 tbsp grated lemon rind
2 tbsp grated orange rind
1 tbsp anise flavoring
1 c chopped walnuts (optional)**

Cream butter, sugar and eggs. Add flour, baking powder, salt, rinds and anise. Mix in nuts. Divide into 3 loaves put in a small pan (6x9). Bake 350 for 20 minutes. Cut into ¾" slices at an angle and put on cookie sheet. Bake to toast (10 to 15 minutes both sides). Enjoy

Biscotti Regina (Sesame Seed Cookies)

Celeste Ryan

Pyramids of Italian cookies are always a part of holidays, weddings, and celebrations of the like. In fact, it is often the custom for relatives and friends to bring a large tray of cookies to a wedding. I can remember as a young girl staring in wonder at the large pyramids of cookies and wondering whether to politely take one from the top or risk pulling one from underneath.

Ingredients

**3 cups flour
3/4 cup sugar
2 tsp baking powder
1/8 teaspoon salt
4 tbs unsalted butter, softened
4 tbs vegetable shortening
2 eggs, lightly beaten
1/4 cup milk
2 teaspoons vanilla
3/4 cup sesame seeds
Water**



Preheat oven to 375 degrees.

Sift the flour, sugar, baking powder, and salt together into a bowl. Blend in the butter and shortening until the mixture resembles coarse meal.

Make a well in the center and add the eggs, milk, and vanilla. Gradually incorporate the dry ingredients to make a soft dough.

Divide the dough into four pieces. Form each piece into a long roll 1/2 inch in diameter. Cut into 2-inch pieces. Brush with water and roll in the sesame seeds. Place one inch apart on the cookie sheet. Bake 20–25 minutes or until golden brown. Cool on a rack. Store in an airtight container. Makes three dozen.

Chewy Brownie Cookies

Lisa McCall

3/4 cup finely chopped semi sweet or bittersweet chocolate

1/2 cup unsweetened cocoa powder

1/2 cup unsalted butter

2 lg eggs at room temperature

3/4 cup granulated sugar

1/2 packed cup dark brown sugar

1 tsp kosher salt

2 tsp vanilla extract

3/4 cup all purpose flour

Flaky sea salt for finishing

Heat oven to 350 degrees. Line 2 large baking sheets with parchment paper.

Put chocolate and cocoa powder in a small heatproof bowl or glass measuring cup. Melt butter in a saucepan over medium-low heat until bubbly but not browned (about 3 minutes) then pour over the chocolate mixture. Without stirring, let the mixture sit so the residual heat can melt the chocolate thoroughly while you whip the eggs and sugar.

Put the eggs, both sugars and kosher salt in the bowl of a stand mixer fitted with a whisk attachment. (If using a hand mixer, a large bowl will do). Whisk on medium high speed until the mixture is pillowy and the sugars have begun to dissolve, 3 to 5 minutes

Stir the chocolate mixture until glossy and smooth. If any solid pieces of chocolate remain, you can microwave the mixture in 10 second bursts until everything is melted



Cream Cheese Cookies

Emma Dehne



1-8 ounce cream cheese

1 1/2 sticks butter

3/4 tsp vanilla

1 egg

1 cake mix, yellow (with pudding if possible)

Chocolate chips

Cream butter and cream cheese. Add egg and vanilla, and add cake mix. Mix by hand.

Refrigerate 30 minutes.

Bake at 375 degrees for 8-10 minutes.

Homemade Sicilian S Cookies

Maria Connochie

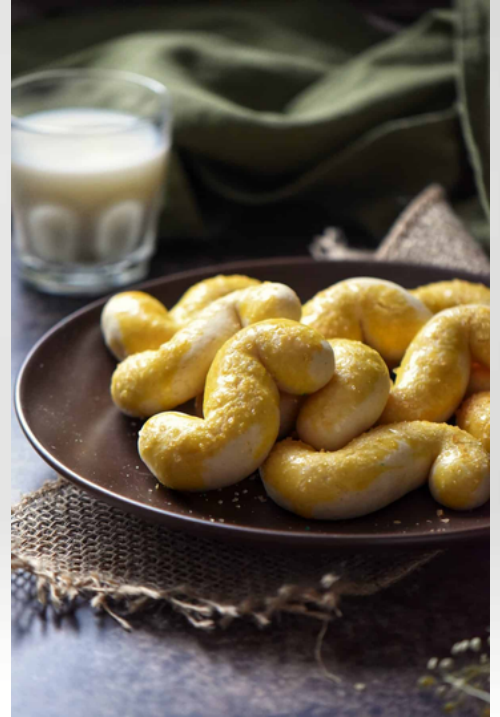
Bring my Sicilian grandma right to your kitchen with this generations-old easy to make S cookie recipe that is guaranteed to produce smiles!

Servings:	50 cookies
Prep Time:	30 minutes
Cook Time:	10 minutes
Resting Time:	20 minutes

INGREDIENTS:

For the cookies:

4 cups all-purpose flour
1 1/3 cup sugar
2 tbsl baking powder
2 1/2 sticks softened unsalted butter
2 eggs
2 egg yolks
1 tbsl vanilla extract
Water



Take the dough out and take about 2 tbsl dough and roll it out on a clean surface until it's about 1/2" to 3/4" in in diameter and 5"-6" in length.

Curl up each end to the center to form an S shape and then add to a cookie sheet tray lined with parchment paper about 2" apart from one another. Use the dough until it is all gone.

Bake the cookies on the bottom rack of an oven for 350 degrees for 5 minutes, and then on the top rack at 350 degrees for 5 minutes or until verly lightly browned around the bottom edges.

Cool completely.

While the cookies are cooling, whisk together powdered sugar and milk until combined, then dip the top part of the S cookie in the glaze and set on a rack until the glaze has formed on the cookie. You can also brush the glaze on if you would like.

Italian Almond Cookies w Cherries

Lisa Kropilak

Ingredients

USM

- 2 1/2 cups almond flour
- 3/4 cup granulated sugar
- 1 lemon zested
- 2 egg whites from large eggs
- 1/2 teaspoon almond extract

To finish

- 1 cup powdered sugar
- 22 candied cherries 100 g or 3.5 ounces

Instructions

- Preheat the oven to 350°F (175°C) and line a cookie sheet with parchment paper. Set aside.
- In a bowl combine almond flour with sugar and lemon zest. Add the egg whites and almond extract and stir everything with a fork or a spatula until the mixture has no dry spots left.
- Give the dough a light knead to make sure it's all sticking together. It should be soft, sticky and a bit grainy because of the almonds.
- Tear off 22 bits and roll them into balls. Then roll each one in powdered sugar and place it on a cookie sheet. Place a candied cherry in the center of each one, lightly pressing it in so it's nested in the cookie.
- Bake cookies for 10 minutes. They shouldn't be browned anywhere and will look almost as they did prior to baking as you take them out of the oven. Allow them to cool completely on the baking sheet. This lets the outer shell to set, while the center remains soft.
- Store cookies in an airtight container for up to 7 days.

Notes

Make sure you buy candied a.k.a glacé cherries. They are sweet and sticky, great for baking. Maraschino cherries, another popular type of preserved cherries, are very similar but they are stored in liquid, which makes them too moist for this recipe. If you only have these, dry them off on paper towels first.



Italian Almond Cookies

Angela Weiland

Italian Almond Cookies are soft and chewy on the inside and slight cracked and crisp on the outside. They're so easy to make and loaded with delicious almond flavor!

Servings: 30 cookies

Author: James Delmage and Tara

Ingredients

- 2 cups (230g) almond flour, 4
 - 2 egg whites, 4
 - 1 cup (200g) granulated sugar, 2
 - 1 teaspoon almond extract, 2
 - 1 pinch fine sea salt, 2
 - 1/4 cup powdered sugar, 1/2
- optional toppings (use 1 or a mix)
- 1/4 cup sliced almonds
 - Amarena or maraschino cherries
 - 1/4 cup whole almonds



Instructions

1. Preheat oven to 350f and set the rack on the middle level.
2. In a large bowl, mix together the almond flour, salt, and sugar and set aside.
3. In a medium bowl, beat the egg whites and almond extract with an electric hand mixer until soft peaks form.
4. Fold egg whites into the large bowl and mix until a crumbly dough forms.
5. Line 3 baking sheets with parchment paper or silicon baking mats. Using a small cookie scoop, grab a ball of dough. Use your hands and compress it together then roll it into a ball. Roll the ball into the powdered sugar.
6. Place the dough ball onto the cookie sheet, leaving 2 inches between each cookie. Press a whole almond or cherry into the top of the dough ball. Alternatively, press down and leave empty or coat with sliced almonds.
7. Bake for 15 minutes or until the cookies turn lightly golden on the edges and start to crack but are still soft on the inside. Remove from the oven and after 5 minutes transfer the cookies to a wire rack to finish cooling.

Notes

- If you cannot find almond flour in the store, use a food processor to pulverize whole almonds until it is finely ground.
- All the optional toppings can be used or none.
- Almond cookies should be stored in an airtight container for up to 1 week or they can be frozen for up to 3 months.
- This recipe was written for a conventional oven. For convection ovens, reduce the temperature by 25 degrees and begin checking for doneness at the 75% mark.

Italian Sesame Seed Cookies

Don Cimorelli

(In Memory of My Mom, Anna Cimorelli)

Yield: About 100 Cookies (Recipe can be cut in half)

List of ingredients:

6 Cups of Flour

6 Teaspoons of Baking Powder

11 Tablespoons of Crisco

2 Cups of Sugar

6 Teaspoons of Vanilla

6 Eggs

2 4 Ounce Bottles of Sesame Seeds (Prefer AFC Roasted. Usually sold in Grocery Store Seafood/Sushi Department)

Directions:

In separate bowl, combine flour and baking powder. Set aside.

Put sugar in mixing bowl and add Crisco. Blend the sugar and Crisco.

Proceed to add in the eggs, vanilla, and then lastly the pre-mixed flour and baking powder.

Blend well.

Scoop out 1 teaspoon of dough and roll into a ball. Roll the ball in sesame seeds and then flatten and shape into a log. Place on cookie sheet. Hint: If dough is too sticky to roll into a ball, then blend in a little more flour to easily scoop and roll into a ball.

Bake for 15-20 minutes in 350-degree oven, or a little longer if you prefer a darker color. Will last for several months in tightly sealed bags and containers. Great to freeze and save for later.



Lemon Cookies

Joseph Piazza

(Aunt Josie's recipe)

350 for 8-12 minutes

Cookie

1 cup sugar

1/2 cup vegetable oil

2 eggs

1 TBS lemon extract

1/2 cup milk

5 tsp baking powder

4 cups flour

2 lemons, zest for batter, juice for frosting



Use a zester to scrape the lemon zest, avoid the rind. Beat eggs by hand. Add oil and beat. Add sugar, beat, add lemon extract and zest and beat . Add milk alternately with flour and baking powder. As you alternatively add the ingredients and it thickens use a mixer. The consistency of the dough should be thick and just dry enough to not feel sticky, but not too dry that it's hard to roll the dough. Let the dough sit for 10 minutes if needed for consistency. Roll into balls by hand. Bake at 350 until the tops crack a little. The cookie should not darken, ok for the bottom to darken a little.

Frosting

Juice from 2 lemons

A little milk

up to 1 TBS lemon extract

Confectioners (powdered) sugar

Rainbow candy sprinkles

Mix until smooth. This is an old recipe. I don't have the exact amounts of extract and powdered sugar. But, it's easy to make by taste. Start with a few cups of powdered sugar and add your juice and "a little" milk, then add small amounts of extract until there is a nice sweet and lemony taste. Dip the tops of cookies in the frosting and add a few rainbow candy sprinkles by hand.

Nonna Felice's Cuccidati

Laura Russell

Ingredients

Filling

- 1 lb. dates
- 1 lb. figs on a string
- 1 lb. walnuts
- 1 cup raisins
- 1 orange with rind
- 1 15oz can crushed pineapple, drained
- 2 tsp. vanilla
- 1 tsp. ground nutmeg
- ½ cup hot coffee

Cookie Dough

- 8 cups flour
- 12 tsp. baking powder
- ¾ cup milk
- 2 cups sugar
- 2 cups shortening
- 4 eggs
- 2 tsp. vanilla

Instructions

Filling

1. Finely gride together the dates, figs, walnuts, raisins and the orange.
2. Add the pineapple, vanilla and nutmeg.
3. Add up to ½ cup of coffee to moisten.

Cookie Dough

1. Combine the flour and baking powder and set it aside.
2. In a separate bowl cream together the sugar and shortening.
3. Add the eggs and vanilla.
4. Alternately add the flour mixture and the milk to the sugar mixture.

Assembling & Baking

1. Roll the dough to twice the thickness of pie crust, in a 3" wide strip.
2. Place the filling down the center.
3. Fold over and seal into a long roll.
4. Cut into ¾" wide slices.
5. Bake at 400 degrees for 10 – 15 minutes.
6. Frost when cool and decorate with sprinkles.



Orange Chocolate Chip Ricotta Cookies

Nicholas Verna

Servings: 50 cookies

Ingredients:

1 cup ricotta cheese
1/2 cup unsalted butter, softened
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 tablespoon orange zest
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup semi-sweet chocolate chips

Directions:

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

In a large bowl, mix the ricotta cheese, softened butter, and granulated sugar until well combined. Add in the egg, vanilla extract, and orange zest, mixing until smooth.

In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.

Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Fold in the chocolate chips gently to avoid overmixing.

Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart. Bake for 15 minutes, or until the edges are lightly golden and the centers are set. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Prep Time: 15 minutes | Cooking Time: 15 minutes | Total Time: 30 minutes | Kcal: 150 kcal | #70 Scoop, 4x4



Panforte

Claudia Cobianchi

To skin hazelnuts, rub the still-warm toasted nuts in a tea towel, to get off as much of the skins as possible. The nuts can be toasted in a 350°F/180°C oven for about 10 minutes first. If you want to make your own candied citron, you can find my recipe at that link. You'll often see Panforte baked on rice paper (or made of another edible starch), which is harder to get than parchment paper. You can buy sheets of wafer paper online, and cut them to size.

5 tablespoons (40g) unsweetened cocoa powder, (Dutch-process or natural)
2 1/2 cups (325g) nuts; any mix of walnuts, almonds, or hazelnuts, toasted
3/4 cup (110g) flour
1 cup (200g) chopped candied citron or another candied citrus
1 tablespoon ground cinnamon
2 teaspoons ground ginger
1 1/2 teaspoons freshly ground black pepper
pinch of grated nutmeg
1/2 teaspoon red chili powder
3 ounces (85g) bittersweet or semisweet chocolate, chopped
1 cup (200g) sugar
3/4 cup (210g) honey
extra cocoa powder, for dusting the pan
powdered sugar, for dusting the panforte

1. Preheat the oven to 325°F (160°C.)
2. Spray a 9 to 10-inch (22–23cm) springform pan with nonstick spray. Dust the inside with cocoa powder, making sure to get it up the sides. Line the bottom with a round of parchment paper.
3. In a large bowl, mix together the cocoa powder, nuts, flour, candied citrus, cinnamon, ginger, black pepper, nutmeg, and red chile powder. Use your fingers to make sure all the ingredients are separate.
4. Melt the chocolate in a small bowl set over a pan of simmering water. Set aside.
5. In a pan fitted with a candy thermometer, heat the sugar and honey until the
6. Pour the hot honey syrup over the nut mixture, add the melted chocolate, and stir well. Scrape the batter into the prepared pan and smooth the top. I start by using a spatula and as the mixture cools, once it's cool enough to touch, I use a dampened hand to get it flat.
7. Bake the panforte for 30 – 35 minutes; the center will feel soft, like just-baked custard; if you touch it, your finger will come away clean when it's done. (Do not overcook it, or it will be too firm once cooled.) Let the panforte cool on a wire rack for 15 minutes, then run a knife around the edge to loosen it from the pan. Remove the springform carefully (sticky edges might tear, so keep an eye out), then let cool completely.
8. Once cool, remove the bottom of the springform pan and peel away the parchment paper. Sprinkle the panforte with powdered sugar and rub it in with your hands.

Notes

Storage: Panforte can be kept for several months, well wrapped, at room temperature.

Peanut Butter Blossoms

Lauren Scheetz

Ingredients

½ cup butter or shortening
½ cup peanut butter
½ cup granulated sugar
½ cup packed brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 egg
1 teaspoon vanilla
1¼ cup all-purpose flour
¼ cup granulated sugar
¼ teaspoon salt
Chocolate kisses or stars



Directions

Preheat oven to 375 degrees F. In a large mixing bowl beat butter and peanut butter with an electric mixer on medium to high speed for 30 seconds. Add the 1/2 cup granulated sugar, ½ cup flour, brown sugar, baking powder, and baking soda. Beat until combined, scraping sides of bowl occasionally. Beat in egg and vanilla until combined. Beat in remaining flour.

Shape dough into 1-inch balls. Roll balls in the 1/4 cup granulated sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 7 to 9 minutes or until edges are firm and bottoms are lightly browned. Immediately press a chocolate kiss into each cookies center. Transfer to a wire rack and let cool.

Peppermint Mocha Chip Cookies

Penny Smith

Yields ~36 cookies

1 ½ cups chocolate chips

4 oz. butter

4 oz. unsweetened chocolate

½ cup flour

½ teaspoon baking powder

½ teaspoon salt

4 eggs

1 ½ cups sugar

1 ½ Tablespoons instant coffee powder

2 teaspoons vanilla

½ cup chocolate chips

1 ½ cups Andie's Peppermint Crunch baking chips (Andie's Crème De Menthe work too)

Melt 1-1/2 cups chocolate chips, butter, and unsweetened chocolate in double boiler until smooth. In a separate container, combine flour, baking powder and salt. Set aside. Beat eggs, sugar, coffee powder, and vanilla for 2 min. Stir in chocolate mixture. Now stir in flour mixture. Add remaining chocolate chips. Bake 8 min at 350 degrees.



Pistachio Cream Sandwich Cookies

Sherry Carty

Ingredients

1 cup butter at room temperature

1 cup granulated sugar

1 egg

1 teaspoon vanilla extract

3 cups all purpose flour plus extra for rolling

2 teaspoon baking powder

½ cup pistachio cream (or nutella or hazelnut cream)

powdered sugar for dusting

Instructions

Preheat oven to 350F. In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar together until light and fluffy.

Add egg and vanilla extract. Beat until combined.

Add flour and baking powder and mix until dough starts to form.

Roll out dough with a rolling pin on a floured surface. Roll out to ⅛ inch thickness.

Using a cookie cutter, cut out shapes, rerolling and cutting scraps.

Using a smaller cookie cutter, cut a smaller hole in the center of the larger cookies.

Do this for half the cookies.

Arrange whole and cutout cookies on 2 parchment-lined baking sheets.

Bake on top and bottom racks for approximately 8 minutes, until the edges of the cookies start to turn golden.

Remove cookies from the oven and let them cool. Dust cutout cookies with powdered sugar if desired.

Spread pistachio cream over bottom of each whole cookie. Place cutout cookie on whole cookie, sugar side up.



PIZZELLE (Cucina Pro)

Maria Knall

Makes around 30 cookies.

3 large eggs

3/4 cup sugar

2 teaspoons baking powder

1 stick (1/2 cup butter or margarine, melted and cooled)

1 3/4 cups all purpose flour

1 teaspoon anise extract

2 teaspoons vanilla extract

Melt butter and set aside. Beat eggs and sugar until light yellow, 2-3 minutes. Add melted butter, anise and vanilla extracts. Beat until well blended. Sift together 1 cup of our and the baking powder, then combine with the wet ingredients. Fold together until just blended, add remaining our and fold again until just incorporated.

Heat pizzelle iron, place approximately, 2 Tablespoons of batter on the center of the pattern. Bake until golden brown, about 1:20 to 2 minutes. Remove and cool on a rack. Repeat with remaining batter.

Just a note, usually I skip the vanilla and use a tablespoon of anise extract. I really like anise flavoring, but I know that many people do not. However, that is the traditional flavoring. You can also use anise seed. I use a cookie scoop and make slightly smaller pizzelles. Also, if the dough is too sticky, just add a bit more flour.



Rainbow Cookies

Alysia Matteucci

Yield: 50 cookies

Time: 2 ½-3 hours, plus chilling overnight

Special Equipment

Parchment paper

Offset spatula

Stand mixer with paddle and whisk attachments

3 - 13x9-inch baking pans

Scale

Professional-grade red and green food coloring (avoid tubes from grocery store)

Ingredients

Dry Ingredients:

255 g all-purpose flour, sifted

3 g salt

Wet Ingredients:

227 g almond paste (ODENSE brand recommended)

340 g unsalted butter, room temperature

200 g granulated sugar

4 large eggs, separated (no yolk in the whites)

1 ½ tsp almond extract

For Assembly:

1/2 jar (about 140 g) apricot preserves

1/2 jar (about 140 g) raspberry preserves

Red food coloring

Green food coloring

For Decorating (optional):

chocolate or festive sprinkles

Directions

Prepare Batter:

Preheat & Prep:

Preheat oven to 350°F.

Combine sifted flour and salt in a bowl; set aside.

Cream Butter & Almond Paste:

In a stand mixer with the paddle attachment, cream butter and almond paste (crumbled) for 5 minutes, scraping as needed.

Add sugar, egg yolks, and almond extract. Beat on high for 3 minutes, scrape, then beat another 3 minutes.

Incorporate Dry Ingredients:

Add half the flour mixture, mixing on low until just combined.

Repeat with the remaining flour.

Whip Egg Whites:

In a clean mixer bowl, use the whisk attachment to beat egg whites to stiff peaks.

Fold Egg Whites:

Gently fold whipped egg whites into batter in thirds. A few streaks are okay.

Divide & Color:

Weigh batter and divide evenly into 3 bowls.

Leave one plain, dye one red, and dye the other green with vibrant food coloring.



Rainbow Cookies (Cont).

Bake Layers:

Prep Pans:

Spray three 13x9-inch pans with nonstick spray and line with parchment paper.

Spread each batter evenly into its own pan.

Bake:

Bake 5 minutes, rotate pans, then bake another 5–6 minutes.

Layers are done when they spring back when touched.

Cool:

Cool layers on racks, leaving parchment on. Wash pans for later.

Assemble Cookies:

Layer & Spread Preserves:

Line a sheet pan with plastic wrap.

Place green layer in the pan, remove parchment, and spread warm apricot preserves evenly.

Add plain layer, remove parchment, and spread raspberry preserves.

Top with red layer, remove parchment.

Compress & Chill:

Wrap tightly in plastic wrap.

Place a sheet pan on top and weigh down with heavy cans.

Refrigerate for 24 hours.

Decorate & Cut (Day 2):

Chocolate Coating:

Melt half the chocolate in a double boiler. Spread a thin layer over the chilled sponge.

Chill until set, then flip sponge and repeat on the other side. Add sprinkles if desired before the chocolate sets.

Cut Cookies:

Once chocolate is firm but not fully set, use a sharp knife dipped in hot water to cut into rectangles.

Store:

Layer cookies between wax paper in an airtight container. Refrigerate or freeze for later.

Bring to room temperature before serving.



Raspberry Almond Filled Snowballs

Elisa Rossi

Raspberry Filled Almond Snowballs

350°

12-15 min

2 dozen

1C unsalted butter – softened
½C powdered sugar
1t vanilla extract
2t almond extract
2C flour
1/2C finely chopped almonds
1/4C raspberry jam (for filling)
Add 1 powdered sugar (for rolling)

In a mixing bowl, cream softened butter and powdered sugar until light and fluffy.

Add vanilla and almond extracts and mix until combined.

Gradually add flour and finely chopped almonds, mixing until a soft dough forms.

Take about 1T of dough, flatten it slightly and place a small amount of jam in the center.

Carefully fold dough around jam, rolling into a small ball to seal.

Place the cookie balls onto a baking sheet – 1in apart.

Bake for 12-15 minutes or until cookies are lightly golden on the bottom.

Cool for a few minutes and roll in powdered sugar while still warm for snowball effect.

Cool completely before serving.



Ricotta Cookies

Suzy Fanucci-Schmidt



2 sticks butter-room temperature (do not microwave)
2 cups sugar
2 eggs,
2 TB vanilla (or 2 TB limoncello)
15oz container ricotta
1 tsp baking soda
1 tsp baking powder
1 tsp salt
4 cups flour + 1 TB lemon zest (zest optional)

in large bowl whisk flour, baking soda, baking powder and salt
in separate bowl, cream the sugar and butter
separate bowl, mix eggs, vanilla and ricotta
combine creamed sugar/butter with egg/vanilla/ricotta
Add flour mixture to the wet ingredients until just combined
Roll out into 1 inch balls
Place on greased baking pan
Bake 12 minutes
Optional Icing:
1.5 c powdered sugar
2 TB milk, or, limoncello
lemon zest

Snowball Cookies

Gina Ann Trombley



Pre-heat oven at 350*

Line cookie sheet with parchment paper or place on ungreased cookie sheet. Yield 4 dozen.

-2 cups all-purpose sifted flour

-1/2 cup white sugar

-1 lb box of powdered sugar

-1 cup of unsalted quality butter at room temperature

-1 Tb of pure vanilla extract

-2 cups of finely chopped walnuts, can substitute filberts, or pecans if desired, use a small mini-chopper to grind the nuts almost to a paste consistency. I prefer walnuts.

-no extra salt due to natural salt in the nuts

Directions:

Combine flour & sugar, work in soft butter & vanilla extract with electric mixer until fluffy. Add the 2 cups of finely chopped nuts & mix until it is a smooth dough. Shape into 1" round bite-size balls. Bake at 350* in preheated oven for 15-20 minutes. Remove when fully cooked, don't over cook. Roll in large bowl of confectionery sugar after a few minutes using a spoon. Leave on wire rack lined with wax paper until fully cool. Store in a cookie tin with wax paper between layers & and slice of bread inside on top to keep moist. These can be made ahead & frozen. These are a holiday classic.

Soft and Chewy Cranberry Orange

Angela Weiland

These chewy cookies stay beautifully soft for days, and their flavor is outstanding: bold orange and cranberry, complemented by a hint of aromatic vanilla. These cranberry orange cookies are a welcome treat during any season.

YIELD: about 2 to 4 dozen cookies

Ingredients

- 8 tablespoons (113g) unsalted butter, room temperature
- 3/4 cup (149g) granulated sugar
- zest of 1 orange
- 1 teaspoon Pure Vanilla Extract,
- 1 teaspoon Orange extract
- 1/4 teaspoon baking powder
- 1/2 teaspoon table salt
- 1 large egg
- 1 1/2 cups (180g) All-Purpose Flour
- 2 cups (228g) dried cranberries, roughly chopped, or a mixture of chopped dried cranberries and toasted chopped walnuts or pecans
- coarse sparkling sugar, for rolling



Instructions

1. Preheat the oven to 425°F. Lightly grease two baking sheets, or line them with parchment.
2. In a large bowl, beat together the butter, sugar, zest, vanilla, baking powder, and salt.
3. Beat in the egg. The mixture may look slightly curdled; that's OK.
4. Add the flour and dried cranberries (or cranberries and nuts), stirring until well combined.
5. Pour some coarse sparkling sugar into a shallow bowl or baking dish. Use a teaspoon cookie scoop (about 2 measuring teaspoons) or tablespoon cookie scoop (a generous tablespoon) of dough to portion the cookies. Roll each piece into a ball, then roll through the coarse sugar and place onto the baking sheets, leaving about 1 1/2" between them.
6. When you've finished shaping and rolling your cookies, use the flat bottom of a glass or measuring cup to flatten the cookies slightly, to a scant 1/2" thick.
7. Bake the cookies for 6 to 7 minutes for smaller cookies and 8 to 10 minutes for larger ones, until they're barely set, and a light golden brown around the edges. Don't over-bake; if you do, the cookies will be hard, not soft and chewy. Gently lift one of the cookies and look at the bottom; if you've used parchment, it shouldn't be brown. If you use a dark cookie sheet without parchment, it should be light (not dark) brown.
8. Remove the cookies from the oven, and allow them to cool on the pan for at least 5 minutes before transferring them to a rack to cool completely.
9. Store leftover cranberry orange cookies at room temperature, well wrapped, for 4 to 5 days; freeze for longer storage.

Tetu–Sicilian Italian Chocolate Spice Cookies

Joyce Moses

TETU (Sicilian–Italian Chocolate Spice Cookies)

Prep Time: 15minutes minutes Cook Time: 20minutes minutes Servings: 30 cookies

Ingredients

2 cups all–purpose flour

¾ cup sugar

⅓ cup unsweetened cocoa powder

1 teaspoon cinnamon

½ teaspoon cloves

¼ teaspoon nutmeg

1 ½ teaspoon baking powder

pinch of salt

¼ cup plus 3 tablespoon unsalted butter at room temperature

½ cup walnuts finely chopped

zest of 1 orange

1 large egg lightly beaten

½ cup milk or more as needed

For the glaze

½ cup powdered sugar

3 teaspoon milk

Instructions

- 1. Preheat oven to 350 degrees F. In a large bowl sift together all–purpose flour; sugar, unsweetened cocoa powder; cinnamon; cloves; nutmeg; baking powder and a pinch of salt.**
- 2. Add cubed butter (at room temperature) and use your fingers, a pastry cutter or even your electric mixer, if you prefer, to cut the butter into the flour.**
- 3. Stir in finely chopped walnuts and orange zest.**
- 4. Make a well in the center of the mixture and add a beaten egg, stir into the flour. Stir in the milk and shape into a dough. Add extra milk, if necessary, to ensure that the dough holds together. The dough will be quite firm and slightly sticky. At this point, I prefer using my hands to gather the dough together and shape it into a ball.**
- 5. Scoop pieces of dough using a cookie scoop for even sizing (I used a 1 tablespoon sized scoop) and roll into a ball. Place on a baking sheet coated with cooking spray or parchment paper if it is not a non stick pan. They do not have to be placed too far apart as they don't spread much during baking.**
- 6. Bake for 18–20 minutes. Transfer to a wire rack to cool while you prepare the glaze.**

To glaze

- 1. In a medium sized bowl whisk powdered sugar and milk until you have a glaze of desired consistency. Dip the tops of each cookie in the glaze allowing the excess to drip off. Transfer to the wire rack to set. Alternately, you may use a pastry brush to apply the glaze.**
- 2. Once the glaze has hardened, store the cookies in an airtight container separating layers of cookies with wax or parchment paper to prevent them from sticking.**

Notes

The walnuts may be substituted with almonds.

If you're not a huge fan of cloves, simply eliminate this spice.

For a more festive looking cookie, top the glaze with a few colored candy sprinkles.

Store cookies in a well–sealed container separating layers of cookies with parchment or wax paper.

These cookies can be frozen up to 3 months.



ToTo Cookies

Angela Weiland

One of my favorite Italian holiday cookies! These easy chocolate cookies topped with Icing flavored with Whiskey (or rum) are the hit every year. These Italian dessert cookies are so delicious and easy to make. Why don't you give them a try!

Servings: 54 cookies

Ingredients

- 3 cups flour
- 1 tbsp baking powder
- 1 cup sugar or 1 tsp stevia + 1/2 cup sugar
- 1/4 cup cocoa
- 1/2 tsp ground clove
- 1/2 tsp cinnamon
- 1 cup chopped walnuts
- 1/2 cup milk
- 3/4 cup butter
- 1 whole egg
- 1 egg white
- 1/2 tsp vanilla extract
- pinch salt

ICING

- 2 cups confectioners' sugar
- 3 tbsp milk (or water)
- 1 tsp whiskey, rum or even brandy can be used, or orange extract

Instructions

1. In a large mixing bowl mix the dry ingredients

3 cups flour, 1 tbsp baking powder, 1 cup sugar, 1/4 cup cocoa, 1/2 tsp ground clove, 1/2 tsp cinnamon, pinch salt

2. In a separate large bowl, using a mixer, blend butter, eggs, milk, vanilla until well incorporated ensuring the butter is soft. A few small lumps are okay.

1/2 cup milk, 3/4 cup butter, 1 whole egg, 1 egg white, 1/2 tsp vanilla extract

3. Add the butter and milk mixture into the flour mixture until blended. Do not over-mix.

1 cup chopped walnuts

4. Gently fold in the chopped walnuts with a spatula.

5. Using your hands, form into 1 inch dough balls; this takes about 15 minutes.

6. Place them on an ungreased cookie sheet and bake at 350F for 15 to 17 minutes. They will be soft to the touch. Test with a toothpick to make sure it comes out clean.

7. When done, remove from the oven and let the cookies cool on cooling racks for 3-4 hours, ideally overnight.

Icing Instructions

1. In a medium bowl, use a whisk or mixer to blend the confectioners' sugar with milk (or water) and whiskey until all lumps are removed. About 2 minutes at low to med. speed.

2 cups confectioners' sugar, 3 tbsp milk (or water), 1 tsp whiskey or rum

2. Add more sugar if you want a thicker consistency.

3. Dip half of each cooled cookie into the icing and allow to dry for 24-48 hours on cooling racks or wax paper.

4. Store in an airtight container when icing is hard.

Notes

1. These cookies will flatten on the bottom, so they do not retain their "ball" shape. This is normal for toto cookies.

2. Rum or brandy can be substituted for whiskey, but the flavor will be different.

3. You can substitute orange extract instead of any alcohol.

4. Store in an airtight container

5. Can be frozen for 3 months and then thawed in the fridge for 24-48 hours before using. Serve at room temperature.





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